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unclosed by paneling and doors. And each wagon shall be provided with a dust and fly proof basket or other such container in which bread or other bakery products shall be transferred from said wagon, cart, or other vehicle to a sanitary show case or other fly and dust-proof container; this last container to be provided by the dealer or retailer: *Provided, however*, that when bread or other bakery products are delivered in small quantities they may be inclosed in a dust and fly proof paper bag or wrapper which must be tightly closed before being deposited in the custody of the purchaser. This section of this ordinance shall apply to all stores, delicatessen or other places from which bread and other bakery products are sold.

SEC. 12. *Be it further ordained*, That the health officer or any authorized inspector or employee of the city of Mobile shall, from time to time, inspect bakeries and have the right at all times to enter any bakery to make inspections and records of the sanitary conditions of any bakery or wagon, cart, or other vehicle operated by any bakery as may be necessary to conserve the health of the people of the city of Mobile; and if such inspection shall disclose a lack of conformity to this ordinance the health officer may require such changes, alterations, or renovations as may be necessary to be done within a reasonable time to make such bakery or wagon, cart, or other vehicle operated by such bakery comply with the provisions of this ordinance; and neglect or failure on the part of the owner, agent, manager, or person in charge of such bakery to meet and comply with the requirements so ordered within the time limit so designated by the health officer of the city of Mobile, shall constitute a violation of this ordinance.

SEC. 13. *Be it further ordained*, That no person, firm, association, or corporation shall sell within the limits of the city of Mobile any bread or bakery products without having first applied for and obtained a permit so to do from the city health officer of the city of Mobile on the 1st day of November of each year succeeding the present year, and shall be renewed on or before the 31st day of October of each year. The permit number shall be conspicuously posted in every bakery, store, or other place from which bread or other bakery products are sold; and if any wagon, cart, or other vehicle is used for the delivery or distribution of bread or other bakery products the permit number shall be painted on each side thereof in figures not less than three inches high.

SEC. 14. *Be it further ordained*, That any person, firm, association, or corporation violating any section of this ordinance shall be punished by a fine not exceeding \$100 for each offense, to be imposed by the recorder of the city of Mobile upon conviction thereof.

SEC. 15. That it shall be the duty of every person, firm, or corporation operating any bakery to have section 7 of this ordinance printed and posted in the bakery proper.

SEC. 16. *Be it further ordained*, That this ordinance shall go into effect on November 1, 1912.

Ice Cream—Production, Care, and Sale. (Ord. July 9, 1912.)

SECTION 1. No ice cream shall be manufactured or stored for sale in any portion of a building which is used for the stabling of horses or other animals, or in any room used in whole or in part for domestic purposes, unless the manufacturing or storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health or city health officer.

SEC. 2. All rooms in which ice cream is manufactured or stored shall be provided with tight walls, floors, and ceiling and kept constantly clean. The walls, floors and ceiling of said rooms shall be of such construction as to permit of rapid and thorough cleaning. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with

boiling water or sterilized with steam. Vessels used in the manufacture and sale of ice cream shall not be employed as containers for other substances than ice cream.

SEC. 3. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of the operatives, and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing or handling, shall thoroughly wash his or her hands and keep them clean during such manufacture and handling. All persons shall be dressed in clean, washable outer garments while engaged in the manufacture and handling of ice cream.

SEC. 4. No urinal, water-closet or privy shall be located in the room or rooms mentioned in the preceding sections, or so situated as to pollute the atmosphere of said rooms.

SEC. 5. Ice cream kept for sale in any shop, restaurant, or other establishments shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed except during such intervals as is necessary for the introduction or removal of ice cream or ice, and they shall be kept in only such locations and under such conditions as shall be approved by the board of health or city health officer.

SEC. 6. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family or among his employees or their families, or within the building or premises where the ice cream is manufactured, stored, or sold, shall notify the board of health or city health officer and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized under the supervision of some representative of the board of health or city health officer.

SEC. 7. All cream, milk, or skim milk employed in the manufacture of ice cream shall, after receipt by the manufacturer and before use, be kept at a temperature not higher than 50° F.

SEC. 8. No ice cream shall be returned to the manufacturer for whatever cause, nor shall any old or melted ice cream be refrozen for use either by itself or together with fresh mixture.

SEC. 9. All vehicles used in the transportation of ice cream for sale, delivery, or distribution shall be constructed as follows:

(A) Wagons used in the delivery of ice cream may be either open or closed, but shall be kept clean and free from offensive odors at all times. Ice cream transported in such wagons must be packed in tubs with ice and covered in such manner as to prevent contamination by dust, flies, etc.; and such packages must not be opened from the time they leave the place of packing until after delivery.

(B) All vendors' wagons, push carts, or other vehicles shall be provided with waterproof top and with refrigerators of ample capacity to keep contents in a frozen condition at all times, and shall be kept clean and free from offensive odors at all times.

SEC. 10. No person, by himself or by his servant or agent, or as servant or agent of any other person, firm, or corporation, shall sell, deliver, or distribute from wagons, push carts, or other vehicles in the streets, or from open stands, whether on or off the streets of the city of Mobile, any ice cream, sherbet, or other frozen delicacies in any quantity except when each portion sold, delivered, or distributed is wrapped in a vegetable parchment or other sanitary water-proofed paper wrapper as approved by the board of health.

SEC. 11. No person, either by himself or his servant or agent, or as the servant or agent of another person, firm, or corporation, shall deliver any ice cream, sherbet, or other frozen delicacy to any house or place in which there is an infectious disease,

except in a single service paper package, as approved by the board of health or city health officer.

SEC. 12. No person, by himself or by his servant or agent, or as the servant or agent of another person, firm, or corporation, shall sell, deliver, or distribute any ice cream, sherbet, or other frozen delicacy in the police jurisdiction of the city of Mobile without first having obtained a permit to do so from the board of health or city health officer.

To obtain a permit: All persons desiring a permit to engage in the sale, delivery, or distribution of ice cream, sherbet, or other frozen delicacies, shall make application to the chief meat and milk inspector on a blank form prescribed by the board of health for that purpose.

Said application blank shall require among other things the following information, which the applicant shall state fully and explicitly:

1. The full name, nature of the business, and post-office address of the applicant.
2. The exact location of the place from which the applicant obtains his milk and cream, and if said applicant is not a producer of milk or cream, then the name of the person or persons from whom he obtains his milk or cream.
3. The manner in which the applicant intends to dispose of his product.
4. The applicant must agree to abide by the ordinances and rules regulating the manufacture, handling, and sale of ice cream in the city of Mobile, Ala., so far as they affect his business.

SEC. 13. Any person, firm, or corporation who violates any section of the foregoing ordinance shall, upon conviction in the recorder's court of the city of Mobile, be fined not more than \$25 for each offense and may have his license and permit both revoked at the will of the board of health.

SEC. 14. This ordinance is to go into effect on July 15, 1912.

MONTCLAIR, N. J.

Nuisances—Certain Conditions Declared to be. (Ord. Bd. of H., June 25, 1912.)

Article 2, section 1, of an ordinance entitled "An ordinance establishing a sanitary code for the town of Montclair," passed April 9, 1907, is hereby amended by adding the following to the specific acts, conditions, and things therein enumerated and declared to constitute nuisances:

(k) The accumulation of manure, garbage, or anything whatever in which flies breed.

(l) The accumulation of manure or any form of filth that has not been so treated as to act as a repellant to flies. (The presence of fly eggs or maggots or flies will be cient evidence that such accumulation has not been properly treated.)

(m) Any stable that is not provided with a water-tight floor, which floor must be properly graded, trapped, and drained to a sewer, or cesspool if no sewer is available.

(n) Any privy vault that is not water-tight as well as fly-proof. (All existing privy vaults on streets in which there is no sewer must be changed within 30 days to comply with this regulation, or else a dry-earth system must be installed, in accordance with the rules of the board of health.)

(o) Any privy vault that is filled to within 1 foot of the top of the vault.

(p) Any privy that is not of substantial construction, that is not fly proof, that is not provided with a self-closing seat or seats, and that does not comply with all rules of the board of health.

(q) Any cart, tank, or barrel used in removing the contents of privy vaults or cesspools that is stored or cleaned within 300 feet of any dwelling.

(r) Any premises that are not provided with a suitable water-closet or privy vault for all persons working thereon.

(s) Any temporary privy vault the contents of which are not kept covered at all times.

Article 7, section 2, of the said ordinance is hereby amended by removing the clause "(fruit and vegetables excepted)."